



# FOOTPRINT

— THE LONG WALK —

*Follow the footprint of our winemaker in pursuit of grapes that make this wine perfect for every occasion*

## MERLOT

Origin	Western Cape
Alcohol (%/Vol)	14.6
Total acidity (g/L)	5.0
Residual Sugar (g/L)	1.8
pH	3.5

## WINEMAKING

The grapes were selected from trellised vineyards in the Worcester region. The grapes were hand harvested and after crushing allowed to cold soak prior to inoculation with selected dry yeast. The grapes were fermented over 10 days at 26–28°C in stainless steel tanks using the 'pump over' system. The free run was racked off and the press wine was handled separately. After malolactic fermentation the wine was blended stabilized and filtered.



## TASTING NOTES AND FOOD PAIRING

Soft and seductive with aromas of plums and mulberries with a touch of spice. Enjoy with casseroles, spicy ribs or Ratatouille

## PACKAGING INFORMATION

Bottle type	Glass, Claret
Volume	750ml
Dimension	31cm(h)x7cm(Ø)
Closure	Screwcap
Carton	6x750ml
Dimension	31.5cm(h)x15cm(d)x23cm(w)
Bottle Barcode	6009675530830
Carton Barcode	6009675530823